



BALLARAT AGRICULTURAL  
& PASTORAL SOCIETY INC.

# BALLARAT WINE SHOW

CENTRAL AND WESTERN VICTORIA'S  
PREMIER WINE SHOW



39th Annual  
BALLARAT  
WINE SHOW

2024

SCHEDULE  
15TH-17TH OCTOBER 2024



For more information or to  
Register visit our website  
[ballaratshow.org.au](http://ballaratshow.org.au)

The Wine Show Committee gratefully acknowledges the following supporting sponsors.

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# WINE SHOW COMMITTEE

Alistair Freeman, Deb Barnett, Damian Pearson, John Harris, Leigh Clarnette,  
Paul Trevenen , Andrew Mackay, Roland Kaval, Kate Davis & Ben Luker

## DATES

**Entries Open: Friday, 5th July 2024**

**Entries Close: Friday, 27th September 2024**

Delivery of Exhibits: by Thursday, 3rd October 2024

Judging: Tuesday 15th – Thursday 17th October 2024

Exhibitors Tasting: Thursday 17th October 2024, 4 – 5pm

Presentation Dinner: Saturday 26th October 2024, 6.30pm

## JUDGING & VENUE

MORSHEAD PARK STADIUM, PLEASANT ST SOUTH, BALLARAT

## IMPORTANT INFORMATION

ShowRunner entries must be received no later than Friday 27th September 2024

Go to **[www.awri.com.au/showrunner/](http://www.awri.com.au/showrunner/)**  
to login or create an account to enter

Wine exhibits must be forwarded to:  
Ballarat Agricultural & Pastoral Society Inc.

C/-: Mr Lee Andrews HEMCO WAREHOUSING 118 Learmonth Street Alfredton  
3350, by Thursday 3rd October 2024

Deliveries Between 9am and 2pm Preferred

All Freight must be prepaid.

Cost per entry is \$60 incl. GST

All payment must be made through ShowRunner.

Correspondence to:  
Alistair Freeman, Ballarat Wine Show Committee  
Email: [ballaratwineshow@gmail.com](mailto:ballaratwineshow@gmail.com)

# 2024 BALLARAT WINE SHOW CLASSES

Class	Description	
1	<b>Riesling - all vintages</b>	Dry and off-dry styles less than 15g/L Residual Sugar
2	<b>Sauvignon Blanc - all vintages</b>	Oaked and unoaked styles welcomed
3	<b>2023 Chardonnay</b>	
4	<b>2022 &amp; Older Chardonnay</b>	
5	<b>Other Whites all varieties &amp; blends</b>	All other varieties and blends of all white varieties (where Riesling, Sauvignon Blanc and Chardonnay composition is less than 85%).
6	<b>Rosé - all vintages</b>	All varieties and styles welcomed.
7	<b>2024 Early Bottled Reds</b>	Fresh, bright early drinking styles. All varieties welcomed.
8	<b>2023 Pinot Noir</b>	
9	<b>2023 Bordeaux Varieties &amp; blends</b>	Bordeaux varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot or blends of these varieties. (Variety or percentage of varieties in the blend to be nominated on the label and in Show Runner).
10	<b>2023 Shiraz</b>	Includes Shiraz Viognier styles (where Viognier is less than 15%) of blend.
11	<b>2022 Shiraz</b>	Includes Shiraz Viognier styles (where Viognier is less than 15%) of blend.

# 2024 BALLARAT WINE SHOW CLASSES

Class	Description	
<b>12</b>	<b>2021 &amp; Older Shiraz</b>	Includes Shiraz Viognier styles (where Viognier is less than 15%) of blend.
<b>13</b>	<b>2023 Other Red Varieties &amp; blends</b>	2023 other Red Varieties & blends not eligible for classes 8 - 10.
<b>14</b>	<b>2022 &amp; Older Pinot Noir</b>	
<b>15</b>	<b>2022 &amp; Older Bordeaux Varieties &amp; Blends</b>	Bordeaux varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot or blends of these varieties. (Variety or percentage of varieties in the blend to be nominated on the label and in Show Runner).
<b>16</b>	<b>2022 &amp; Older Other Red Varieties &amp; blends</b>	2022 and older other Red Varieties & blends not eligible for classes 11-12 and 14-15.
<b>17</b>	<b>Sparkling White &amp; Rosé</b>	All styles, varieties and production methods welcomed
<b>18</b>	<b>Sparkling Red</b>	All styles, varieties and production methods welcomed
<b>19</b>	<b>White Wine of Provenance</b>	3 Wines: a) Current Vintage, b) 5 to 9 years old, and c) 10 years or older
<b>20</b>	<b>Red Wine of Provenance</b>	3 Wines: a) Current Vintage, b) 5 to 9 years old, and c) 10 years or older

# 2024 BALLARAT WINE SHOW

## SPONSORS AND SCHEDULE OF AWARDS

The organisers wish to thank the following donors for their generous support and presentation of trophies:

1

### **CAMPANA'S CELLAR & DELI TROPHY**

Best Riesling  
From Class 1

2

### **CLASSIC OAK PRODUCTS TROPHY**

Best Chardonnay  
From Classes 3 & 4

3

### **BAIRD & MCGREGOR TROPHY**

Best Other White  
From Classes 2 & 5

4

### **BDVA MAX LODER TROPHY**

Best Pinot Noir  
From Classes 7, 8 & 14

5

### **LABEL HOUSE TROPHY**

Best Bordeaux or Blend  
From Classes 9 & 15

6

### **THE JOHN ROBB MEMORIAL TROPHY**

Best Shiraz  
From Classes 7, 10, 11 & 12

7

### **WALLER & CHESTER TROPHY**

Best Other Red or Blend  
From Classes 6, 7, 13 & 16

8

### **MEREDITH DAIRY TROPHY**

Best Wine of Provenance  
Classes 19 & 20

9

### **CARWORKS AUSTRALIA TROPHY**

Best Sparkling of Show  
From Classes 17 & 18

10

### **NEVETTS LAWYERS TROPHY**

Best White of Show  
From Classes 1,2,3,4 & 5

11

### **BALLARAT MEAT COMPANY TROPHY**

Best Red of Show  
From Classes 6,7,8,9,10,11,12,13,14 15 & 16

12

### **MANDY PLUSH MEMORIAL TROPHY**

Chair of Judges Award  
Chosen at Chairman of Judges discretion

13

### **THE RAY MACKAY AWARD**

Champion Wine of Show  
From any class

# 2024 BALLARAT WINE SHOW REGULATIONS

1. All Classes are restricted to wines made from grapes grown in the Ballarat, Geelong, Henty, Grampians, Pyrenees, Macedon, Bendigo, Sunbury, Heathcote & Western Zone wine districts.
2. A winegrower shall mean any person or firm producing grapes grown in the abovementioned regions.
3. Each wine entry to consist of 4 x 750ml or 8 x 375ml bottles (except classes 19 & 20, which only require one of each vintage, unless under cork, in which case they require two bottles of each vintage).
4. Each exhibit will be judged by a panel of 3 judges and will be awarded a score out of 100. Awards will be given on the following basis:  
95-100 points = Gold Medal  
90-94 points = Silver Medal  
85-89 points = Bronze Medal.
5. **Gold, Silver and Bronze awards will only be issued to award winners which are bottled at the time of judging. Eligibility for trophies will extend to wines which have won a gold medal award in the appropriate class at the current Show.**
6. Whilst gold, silver or bronze awards will only be made to wines that are marketable and bottled at the time of judging, certificates of commendation will be awarded to unbottled wines achieving the appropriate scores, upon request.
7. Entries must be made on the **ShowRunner Entry Portal**. Exhibitors must state the Class to be competed for, vintage or approximate age of the wine, whether or not the wine is in bottle, the variety or blend of varieties.
8. **No wine is to be entered more than once in the Show.**
9. No person will be allowed to inspect an entry form after lodgement with the Society, until the Judges' awards have been made public.
10. In all Classes the stock, as stated on the entry form, may be inspected and checked by a representative of the Society or its nominee before or after judging. Samples of award-winning entries must be held for at least one month after announcement of awards.
11. Exhibits are to bear the labels supplied by the Society for that purpose and must show -
  - (a) The number of the Class and the name of the variety or percentage of each variety in the blend.
  - (b) Distinguishing mark to enable exhibits to be positively identified.
  - (c) The year of vintage, or if blended, the approximate age of the exhibit.
  - (d) **Label must specify whether or not the entry is in bottle.**

If this is not specified on both entry form and Society label, entry will be deemed to be not in bottle and therefore ineligible for medals or trophies.

NOTE: Branded caps and corks are permissible. No capsules are allowed on cork-sealed bottles and we prefer only labels supplied by the society.

12. After the close of entries, no person will be permitted access to the exhibits, except the judges, stewards, director and staff, until all the awards have been made.
  13. Each exhibit must represent stock as set out on the entry form and be the bona fide property of that exhibitor.
  14. There is a minimum stock requirement of 225 litres (25 dozen) per entry.
  15. Exhibits of blended wines must represent the prescribed quantity already blended. Wines containing 85% or more of one variety must be entered in the appropriate varietal class.
  16. All exhibits become the property of the Society.
  17. Immediately after the announcement of awards, a draw may be made for the selection of three or more award winning exhibitors, from whose entries a further draw will be made to enable at least one sample to be selected from each such exhibitor. An official of the Society may within three months of the announcement of awards make an inspection of the quantity of such wine in accordance with the entry form and procure one bottle of same for comparison with original entry.
  18. All exhibits must be solely the produce of grapes grown in Victoria and conform to the respective Acts of The State of Victoria and the Commonwealth of Australia, which governs the production of Australian Wine, these to include the Health Act and Regulations, and any others. The Society reserves the right to have any exhibit inspected and/or analysed.
  19. The decision of the Chair of judges is final and no protests will be entered into.
  20. An exhibitor breaking any rule or regulation may be disqualified from this Show or future Shows conducted by the Ballarat Agricultural & Pastoral Society Inc.
  21. No entry will be received from any person or persons disqualified by this or any other similar Society during the period of such disqualification. Should any such entry be accepted it shall, when discovered, be deemed void and the entry fee and exhibit and any awards or trophies will be forfeited.
  22. Judges shall not at any time prior to the announcement have any access or knowledge as to the identity of the exhibits.
  23. No exhibitor shall advertise or allow to be advertised by any means whatsoever, whether by broadcasting, pictorially, or in writing, the fact that any exhibit has won any prize in this Show unless such advertisement shows clearly:
    - (a) **Ballarat Wine Show.**
    - (b) **Year of award.**
    - (c) **Description of Class with vintage year where applicable.**
    - (d) **Type of wine.**
- Any competitor making improper use of awards won at the Ballarat Agricultural & Pastoral Society Inc. Wine Show for advertising purposes may be disqualified from any future Shows.
24. Classes 19 and 20 require one bottle each from 3 vintage ranges: current vintage, 5-9 years, and 10 years or older. Any bottles under cork must provide two bottles per entry\*.



## SPONSORS Continued



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## TROPHY DONORS

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## BALLARAT WINE SHOW RAY MACKAY AWARD WINNERS

### Champion Wine of Show: (Commenced 1989)

1989	Summerfield Vineyards	Shiraz
1990	Summerfield Vineyards	Cabernet
1991	Summerfield Vineyards	Shiraz
1992	Coldstream Hills	Pinot Noir
1993	Craiglee	Shiraz
1994	Stoniers Winery	Chardonnay
1995	Summerfield Vineyard	Shiraz
1996	Warrenmang Vineyards	Shiraz
1997	Yarra Valley Hills	Chardonnay
1998	Craiglee	Shiraz
1999	Stanton & Killeen	Shiraz
2000	St Huberts	Cabernet
2001	Paringa Estate	Pinot Noir
2002	Summerfield Vineyards	Shiraz
2003	Seppelts	Chardonnay
2004	Westgate Vineyard	Shiraz
2005	Box Stallion	Shiraz
2006	Pfeiffer Wines	Marsanne
2007	Witchmount Estate	Cabernet Sauvignon
2008	Bacchus Hill Winery	Shiraz
2009	Paringa Estate	Shiraz
2010	Paringa Estate	Shiraz
2011	Harcourt Valley Vineyards	Shiraz
2012	Paringa Estate	Shiraz
2013	Seppelts	Riesling
2014	Seppelts	Riesling
2015	Clyde Park	Pinor Noir
2016	Balgownie Estate	Shiraz
2017	Lome	Shiraz
2018	Best's	Shiraz
2019	Best's	Shiraz Viognier
2021	Taltarni	Old Vine Shiraz
2022	Scotchmans Hill	Shiraz
2023	Kimbarra	Riesling

